SC166PZ-8

evolution

60 cm Oven, Electric, Ventilated 6 functions
Line Evolution, St.steel, Pizza oven
Energy Rating A

EAN13: 8017709131869

AESTHETICS and COMMANDS

Line Evolution

Polished Stainless Steel with fingerproof treatment

3 knobs

FUNCTIONS/ OPTIONS/ TEMPERATURE

6 Cook functions including: Pizza function

Minute minder and end cooking (automatic switch off)

End cooking acoustic alarm

Cooking temperature range: 50-250 °C

CAVITY

Big cavity

4 cooking levels

Embossed guides

“Ever Clean” Enamel

1 light

Full glass inner door

Removable internal glass for cleaning

SAFETY

Tangential cooling system

TECHINCAL DATA

Oven capacity: 54 L

Nominal power: 3,00 kW

Grill power: 2,70 kW

Voltage/Frequency: 220-240 V – 50/60 Hz

STANDARD ACCESSORIES:

1 Pizza stone, 1 cover for pizza stone, 1 Pizza shovel,
1 Traditional tray (20 mm), 1 Rack

Functions

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Main Oven

Upper and lower element only:

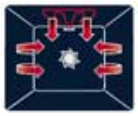
This method is known as "conventional" cooking, and is suitable for dishes that require a more gentle heat, such as baking. The oven needs to be pre-heated to the required temperature, and is best suited for single items, such as large cakes e.g. Christmas cake. Best results are obtained by placing food in the centre of the oven.

Grill element:

This allows rapid cooking and browning of foods. Best results can be obtained from using the top shelf for small items, the lower shelves for larger items, such as chops or sausages. Cooking using this method should be carried out with the door closed, unless instructed to do otherwise.

Fan with lower element:

This combination completes cooking more quickly of foods that are ready on the surface, but require more cooking inside, without further browning. Suitable for any type of food.



Fan with grill element:

Please note: cooking in this mode is conducted with the door closed. The fan reduces the fierce heat from the grill, providing an excellent method for grilling a range of foods, chops, steaks, sausages etc. without having to turn the food during cooking. This gives good results, reduces drying out of foods, and gives even browning and heat distribution, the top two shelves being recommended for use. The lower area of the cavity can also be used to keep other items warm at the same time. An excellent facility to use when cooking a grilled breakfast.

Fan with upper and lower elements:

The elements combined with the fan aim to provide more uniform heat. This is a similar method to conventional cooking, so pre-heat is required. This is not as effective as circulaire cooking but can also be used to cook biscuits and pastry.

Pizza function:

The simultaneous operation of these three elements ensures an optimum cooking facility, ideal not only for pizza but also for cookies, quiches and flans.

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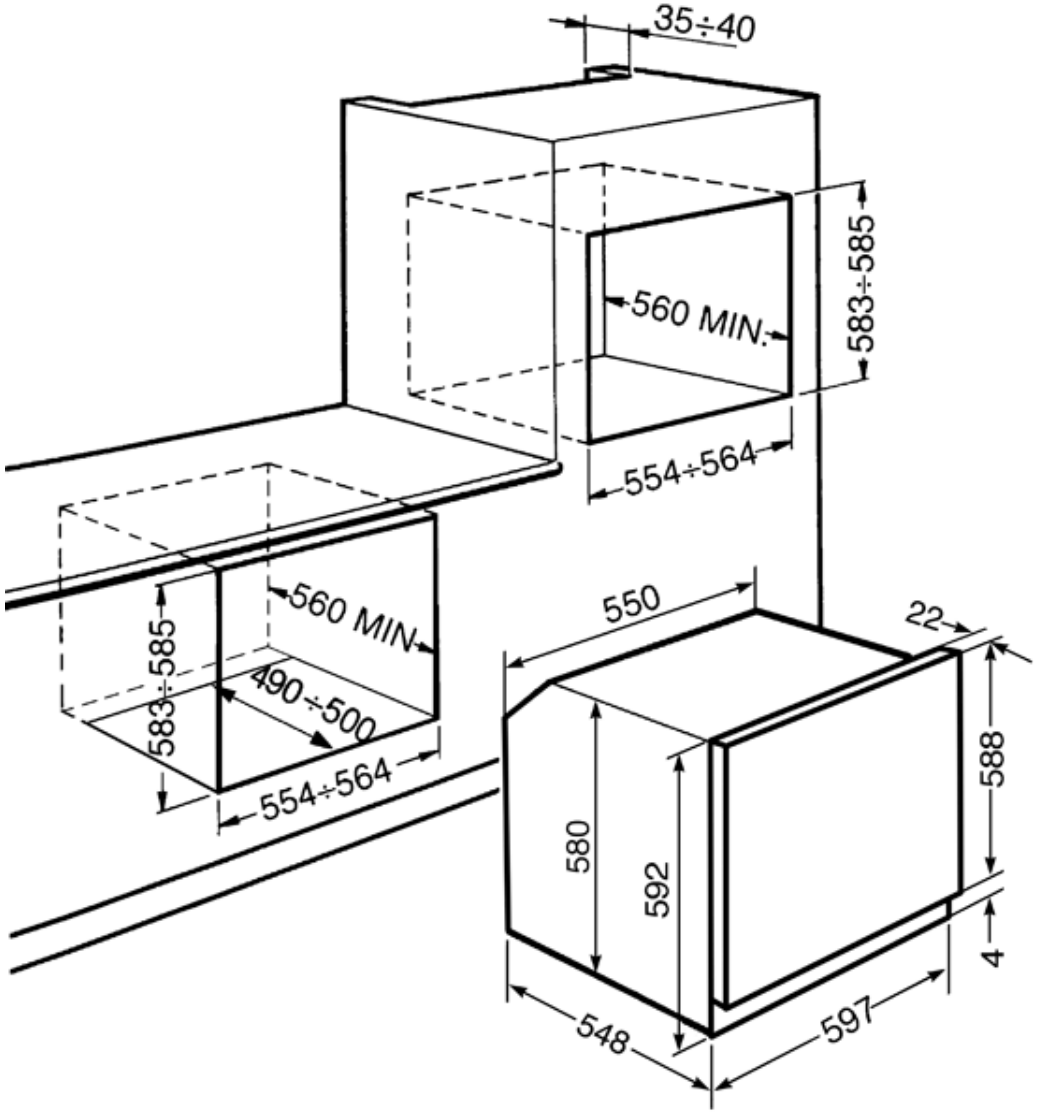

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